

STARTERS

V GARLIC BREAD				
	plain	cheese	tomato & pesto	
	3.95	4.95	4.55	
VE BRUSCHETTA				4.95
	Crusty bread topped with tomato, garlic, basil olive oil.			
V	with buffalo mozzarella.			5.95
	ARANCINI			6.95
	Chef's choice of stuffed rice balls.			
V MELANZANE				6.95
	Layers of aubergine, parmesan baked in tomato sauce.			
	CARPACCIO DI FASSONA			9.25
	Marinated piemontese beef, grilled artichoke, parmesan.			
	BURRATA			8.95
	Burrata with Parma ham & Sardinian flat bread.			
	FRITTO MISTO			8.95
	Deep fried squid, king prawns, courgette & tartar sauce.			
V FORMAGGIO DI CAPRA				6.95
	Fried almond crusted goat cheese, cranberry sauce balsamic & onion chutney.			
V TRICOLORE				6.95
	Avocado, tomato, buffalo mozzarella & olive oil.			
	GAMBERONI			9.95
	Argentinian king prawns sautéed with chilli, garlic & bisque served with bread.			
	ANTIPASTO MISTO			8.95
	A selection of Italian cured meats with artichoke, pecorino Sardinian flat bread.			
			(for two to share)	13.95

SALADS

VE INSALATA GRECA				9.25
	Cherry tomato, onion, cucumber, olives, oregano mixed leaves, olive oil & vegan cheese.			
V INSALATA MEDITERRANEA				9.95
	Mix vegetables, mixed leaves, goat cheese, cherry tomato mixed seeds & house dressing.			
	INSALATA DI POLLO			10.95
	Grilled chicken breast, peppers, tomato, avocado cucumber with mixed leaves & house dressing.			
	INSALATA GAMBERI			12.95
	king prawns, avocado, mixed leaves, cherry tomato homemade cocktail sauce.			

Not all the ingredients are stated on the dishes description. Please inform a member of staff if you have any allergies.

An optional 10% service charge will be added to the bill of groups of 5 or more people.

PASTA

FRESH AND HANDMADE PASTA

- V SPAGHETTI SICILIANA** 9.95
Aubergine, garlic, chilli, basil, tomato sauce, cherry tomato topped with burrata.
- LASAGNA** 9.95
Beef & Tuscan sausage ragù, béchamel & tomato sauce.
- CASERECCE SCAMORZA** 11.95
Chicken, smoked mozzarella, cherry tomato, basil pesto touch of cream.
- V RAVIOLI DI ZUCCA** 13.25
Pasta filled with pumpkin cooked in sage butter sauce topped with pecorino & pumpkin seeds.
- CASERECCE AFFUMICATE** 13.45
Smoked chicken, chorizo, garlic, chilli, spinach & cream.
- LINGUINE FRUTTI DI MARE** 13.95
Mix seafood, garlic, chilli, bisque & cherry tomato.
- RAVIOLI AL GRANCHIO** 16.45
Pasta filled with Devon crab meat, mascarpone cheese cherry tomato, samphire & bisque.
- RAGU DELLO CHEF** 13.25
Chef's choice of ragù.
- SPAGHETTI GAMBERI E ZUCCHINE** 13.95
King prawns, courgettes, chilli, garlic & cherry tomato.
- V TORTELLONI FUNGHI E TARTUFI** 12.95
Pasta filled with mushrooms, black truffle, cheese mix mushrooms & cream sauce.
- ORECCHIETTE CON SALSICCIA** 13.25
Italian sausage meat, broccoli, cherry tomato, garlic topped with crispy kale & burrata.
- VE TORTELLONI PISELLI** 12.95
Pasta filled with peas, shallots, vegetables & fresh mint.

RISOTTO

- V RISOTTO PRIMAVERA** 10.45
Mix vegetables & pecorino.
- RISOTTO DI POLLO** 11.95
Chicken with spinach & gorgonzola.

Gluten free pasta available on request

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PIZZA

Our dough is made in our restaurant every day, the Italian way

Gluten free pizza + £2.50 (not suitable for celiacs)

- V MARGHERITA** 7.95
Tomato, fior di latte & basil.
- VE VEGAN ORTOLANA** 9.25
Pea puree, vegan cheese, vegetables & cherry tomato.
- AMERICANA** 9.45
Tomato, fior di latte & pepperoni.
- V PARMIGIANA** 8.95
Tomato, fior di latte, aubergine, Parmesan & basil.
- QUATTRO STAGIONI** 11.95
Tomato, fior di latte, ham, pepperoni, mushrooms
black olives.
- RUCOLA E PROSCIUTTO** 12.45
Tomato, fior di latte, rocket, parmesan & Parma ham.
- V FIORENTINA** 10.95
Tomato, fior di latte, spinach, egg, parmesan & olives.
- V TUTTO GUSTO** 11.50
Tomato, fior di latte, mix vegetables, goat cheese & pesto.
- PIGGY** 11.95
Tomato, fior di latte, ham, pepperoni, chorizo
pancetta & Tuscan sausage meat.
- CAPRICCIOSA** 11.50
Tomato, fior di latte, ham, olives, mushroom & artichoke.
- TONNO** 10.95
Tomato, fior di latte, tuna, red onion & jalapeno.
- V QUATTRO FORMAGGI** 10.85
Fior di latte, gorgonzola, taleggio & parmesan.
- DEL POSTO** 11.85
Tomato, fior di latte, smoked chicken, chorizo & olives.
- V BOSCAIOLA** 12.95
Wild mushrooms, fior di latte, parmesan topped with
burrata & truffle oil.
- CALZONE** 11.45
Tomato, fior di latte, mushroom, ham & scamorza.

Extra toppings

Per topping Vegetables 0.95 Meat 1.35 Burrata 3.50
 Parma ham 1.95

MAINS

POLLO FUNGHI	13.95
Roasted corn fed chicken supreme, mix vegetables ratte potato & wild mushroom sauce.	
FEGATO	14.95
Pan fried calf's liver served with mash potato onion & sage demi-glace sauce.	
HALIBUT	16.95
Baked halibut served with Sicilian cherry tomato, capers olive sauce, broccoli & gratinated New Zealand mussels.	
GRATINATO MISTO DI PESCE	19.95
Langoustine, king prawns, scallops, halibut, sea bass red mullet, New Zealand mussels, topped with breadcrumb mix herbs & baked in the oven.	
SPIGOLA	15.95
Pan fried fillet of sea bass served with roasted fennel ratte potato, broccoli & salsa verde.	
BISTECCA	22.95
Grilled 300g ribeye steak served with chips & salad choice of mushroom, pepper corn sauce or béarnaise.	
VITELLO MILANESE	18.95
Deep fried breaded veal served with chips & salad homemade tomato chutney.	
GRAN FRITTO MISTO	14.95
Deep fried king prawns, baby squid, red mullet, courgette mussels served with tartare sauce.	

SIDES

Sautéed fresh spinach with garlic	3.45
Mix veg	3.95
Roast ratte potato or Mash potato	2.95
Chips	2.65
Rocket, tomato and parmesan	4.25
Mix salad	3.95
Fried courgettes	3.95
Tomato & onion salad	3.65